**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | 2433 |
| **English title/Taitara Ingarihi** | New Zealand Certificate in Manaaki Marae (Level 4) |
| **Māori title/Taitara Māori** | Manaaki Marae - Whāngai Tāngata (Kaupae 4) |
| **Version number/Te putanga** | 3 | **Qualification type/Te momo tohu** | Certificate |
| **Level/Te kaupae** | 4 | **Credits/Ngā whiwhinga** | 60 |
| **NZSCED/Whakaraupapa** | 110199 Food, Hospitality and Personal Services>Food and Hospitality>Food and Hospitality not elsewhere classified |
| **Qualification developer/Te kaihanga tohu** | New Zealand Qualifications Authority |
| **Review Date /Te rā arotake**  | 31/12/2030 |

**OUTCOME STATEMENT/TE TAUĀKI Ā-HUA**

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| **Strategic Purpose statement/ Te rautaki o te tohu** |
| This qualification will provide marae, communities and the hospitality industry with people who have specialised kitchen and some team leadership skills developed in a kaupapa Māori context. Graduates of this qualification will have attained the skills and knowledge to take responsibility for their own performance, performance of others, specific food preparation and cooking. They will have the ability to work independently, as part of a team and lead a team in designated tasks in accordance with tikanga. They will have relevant kitchen skills and kaupapa Māori understanding to work effectively in the wharekai or kāuta, and in the hospitality industry.This qualification is intended for people looking to further their skills and knowledge in the hospitality industry, with a focus on cooking complex dishes, and an introduction to team leadership.  |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:* Apply knowledge of karakia and waiata in the wharekai as an expression of te reo me ngā tikanga.
* Apply knowledge of kai Māori to illustrate the relevance of kaitiakitanga and manaakitanga in the wharekai.
* Facilitate whanaungatanga and mahi tahi to lead teams in designated tasks.
* Supervise health, safety, and hygiene practices to ensure own safety and the safety of others to demonstrate pūkengatanga.
* Apply cookery skills to prepare, cook, and present a range of complex dishes commonly served in the wharekai as expressions of manaakitanga.
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| **Guiding principles/ Ngā mātāpono**  |
| Te reo me ngā tikangaThese mātāpono affirms the mātauranga held by the people of the marae. This includes rich understanding in kawa and tikanga; use of te reo Māori, including mita ā-iwi and kōrero ā-iwi; demonstrating role-modelling of positive behaviours based on tikanga; meeting legal and ethical requirements in a professional manner; and the rangatiratanga of iwi, hapū and marae.WhanaungatangaThis mātāpono highlights the importance of relationships, developed through shared experiences and working together (which provides people with a sense of belonging). It embraces those skills and strategies that relate to communications and relationships, such as being able to establish, maintain and enhance relationships; behaving in a manner that upholds the mana of others, as well as one's own; and understanding the significance of peoples' varying needs, roles and responsibilities, and the contribution that each person makes.PūkengatangaThis mātāpono emphasises the importance of having knowledge, skills and experience to deliver a quality service. It has also been applied broadly to incorporate the new knowledge and skills required to effectively utilise modern technology and tools to protect, manage, and enhance the mātauranga Māori systems of tūpuna. It encompasses important aspects of legal and regulatory obligations and compliance.Manaakitanga and Kaitiakitanga These mātāpono acknowledges the responsibility for caring and looking out for others in the context of hospitality with aroha that includes; hosting manuhiri and upholding the mana of the marae and whenua. It demands excellence of the hosts to uphold the mana of all guests and, in doing so, their own. |

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| **Education Pathway/ Ngā huarahi mātauranga** |
| This qualification may lead to the New Zealand Diploma in Manaaki Marae - Te Hāpai Ō Ki Muri (Kaupae 5) [Ref: 2432]. This qualification may also provide a pathway of further study in areas of tourism Māori, Māori studies, tourism, hospitality, travel industries, marketing and business/event management. |

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| **Employment, Cultural, Community Pathway/ Ko ngā huarahi ā-mahi, ā-ahurea, ā-whānau, ā-hapū, ā-iwi, ā-hapori anō hoki**  |
| Graduates of this qualification will have the skills and knowledge suitable for the tourism industry and front-line management including a lead role in the operational running of the wharekai or kāuta, contributing towards whānau, hapū, iwi and hapori development.They will have the skills and knowledge required to work in senior positions in the hospitality industry (particularly in the food and beverage sectors), including roles as; sous chef, head chef, caterer, restaurant manager and maître d'. |

**QUALIFICATION SPECIFICATIONS/ NGĀ TAUWHĀITITANGA O TE TOHU**

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| Qualification Award/ Te whakawhiwhinga o te tohu | This qualification may be awarded by any organisation that has an approved programme of study leading to the qualification. |
| Evidence requirements for assuring consistency/ Ngā taunaki hei whakaū i te tauritenga  | All tertiary education organisations (TEOs) accredited to deliver a programme leading to the award of this qualification are required to participate in consistency reviews. Programme providers at Manaaki Marae consistency reviews must provide relevant evidence of their graduates meeting the graduate outcomes. Programme providers should also be able to justify the nature, quality and integrity of the supporting evidence. Evidence may include:internal and external moderation reportsgraduate feedbackemployer feedback whānau, hapū, iwi and/or hapori feedbackend-user or destination data (including feedback from the providers of the graduates next level of study)programme completion data and course resultsexternal benchmarking activities and/or benchmarking across common programmesactions taken by the education organisation in response to feedbackrelevant external evaluation and review data where applicableprogramme evaluation reportsportfolios of learner work or capstone event reportssite visit reports, and any other relevant and reliable evidence. |
| Minimum standard of achievement and standards for grade endorsements/ Te pae o raro e tutuki ai, ngā paerewa hoki hei whakaatu i te taumata o te whakatutukinga | Achieved |
| Other requirements for the qualification (including regulatory body or legislative requirements)/ Kō ētahi atu here o te tohu (tae atu hoki ki ngā here ā-hinonga whakamarumaru, ki ngā here ā-ture rānei) | There are no mandatory prerequisites to meet regulatory body, or legislative requirements for this qualification. |
| General conditions for programme/ Ngā tikanga whānui o te hōtaka  | Programme delivery and all assessments must actively support ways of teaching, learning, learning support, and pastoral care preferred by Māori.Programmes should include mechanisms and protocols to engage, involve and consult tangata whenua and/or mana whenua with regard to local tikanga and kawa pertaining to the outcomes of the qualification.All programmes leading to a qualification approved under Te Hono o Te Kahurangi and listed on the NZQCF, will be assessed under Te Hono o Te Kahurangi Quality Assurance. |

**CONDITIONS RELATING TO THE GRADUATE PROFILE /NGĀ TIKANGA E HĀNGAI ANA KI NGA HUA O TE TOHU**

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| **Qualification outcomes/** **Ngā hua** | **Credits/****Ngā whiwhinga** | **Conditions/****Ngā tikanga** |
| 1 | Apply knowledge of karakia and waiata in the wharekai as an expression of te reo me ngā tikanga.  | 7 credits |  |
| 2 | Apply knowledge of kai Māori to illustrate the relevance of kaitiakitanga and manaakitanga in the wharekai. | 8 credits |  |
| 3 | Facilitate whanaungatanga and mahi tahi to lead teams on designated tasks. | 15 credits |  |
| 4 | Supervise health, safety, and hygiene practices to ensure own safety and the safety of others to demonstrate pūkengatanga | 15 credits |  |
| 5 | Apply cookery skills to prepare, cook, and present a range of complex dishes commonly served in the wharekai as expressions of manaakitanga | 15 credits |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/ He kōrero mō te whakakapi  |  |
| Additional transition information/ Kō ētahi atu kōrero mō te whakakapi | **Version Information** Version 3 of this qualification was published in 2025 following a scheduled review. The last date of assessment for version 2 is 31 December 2027. It is not intended that anyone be disadvantaged by this review. Anyone who feels they have been disadvantaged can appeal to NZQA Māori Qualification Services at: PO Box 160, Wellington 6140 Telephone: 04 463 3000 Email: mqs@nzqa.govt.nz Website: <https://www.nzqa.govt.nz/>.  |